

# Sunday at The Forge

## Small plates

Cumberland scotch egg, bacon jam, celeriac remoulade, watercress 8

Beer battered cod cheeks, tartar sauce 6.5

Glazed French goats cheese, salad of pickled beets, blood orange, shallots,  
fine beans, pecan nuts truffle cream dressing 10

Wild mushroom and 30 month Parmesan arancini, black garlic mayo 5

Steve's sourdough, farmhouse butter and specially marinated Spanish olives 5

## Roasts 15.95

- Topside of Aberdeen angus dry aged beef
  - Leg of Northumbrian hill lamb
  - Slow roast local pork loin
- Breast of chicken, sage and onion stuffing
  - Vegetarian option of the day

*All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrot,  
Yorkshire pudding and gravy*

**Half portions are available- 8.5**

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Add cauliflower cheese for two 4.5

## Desserts

Valrhona chocolate brownie, Cornish sea salt caramel vanilla ice cream 7.5

Warm treacle and Seville orange marmalade tart, poached Yorkshire rhubarb, vanilla ice cream 7

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.5

Baked vanilla and lime cheesecake, mango sorbet, toasted coconut 7.5

Cheese selection, crackers and chutney 12

*Isle of Mull / Comte / Isle of Wight blue / Tunworth*

Please inform us of any allergies / dietary requirements when booking and ordering.

**Half portions are available - please ask for other children's options.**

